

Tacos al Pastor

Mexican · Main Course · Medium · 45 min total · Serves 6

Marinated pork with pineapple, onions, and cilantro on warm corn tortillas.

Ingredients

- 1.5 lb pork shoulder (thinly sliced)
- 2 dried guajillo chiles
- 1 dried ancho chile
- 4 cloves garlic
- 2 tbsp achiote paste
- 0.5 cup orange juice
- 1 cup pineapple (cubed)
- 12 small corn tortillas
- 1 small onion (finely diced)
- 0.5 cup cilantro (chopped)
- 2 lime

Method

1. Blend rehydrated chiles, garlic, achiote, orange juice into marinade.
2. Marinate pork 2+ hours.
3. Grill pork 5-7 min until charred.
4. Char pineapple 2 min on grill.
5. Warm tortillas, assemble with onion, cilantro, lime.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-03